



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Crusty Bread, Gluten Free

GLUTEN FREE ARTISAN BREAD

INGREDIENTS

Group 1

Ingredient	KG
Gluten Free Artisan Bread Mix	0.300
Tepid water	0.270
Vegetable oil	0.015
Sachet of yeast	0.007
Total Weight:	0.592

METHOD

Gluten Free Artisan Bread

1. Place all ingredients into a mixing bowl and using a dough hook, mix on slow speed for 1 minute, then medium speed for 4 minutes.
2. Turn out dough onto surface dusted with GF flour and mould into desired shape. Place onto a lightly greased baking tray, cover with oiled cling film and leave in a warm place to double in size.
3. Pre heat the oven to 200°C, and score the dough from end to end.
4. Place the bread in the centre of the oven for 25-30 minutes or until golden brown.
5. Remove from baking tray and cool on a cooling wire.